

5. (Amended) A food product according to claim 1, wherein the filling comprises from about 40 to 10% of a vegetable fat in combination with dark chocolate, milk chocolate or white chocolate, or any mixture thereof or products derived from sugar with or without milk derived components, or fat and solids from vegetable or cocoa sources, *D3* chocolate substitutes containing direct cocoa butter replacements, or stearines, or coconut oil, or palm oil, or butter or any mixture thereof; or nut pastes, or praline or confectioner's coatings comprising chocolate analogues with cocoa butter replaced by a non-tempering vegetable fat containing from about 60 to 90% chocolate.

10. (Three Times Amended) A process for preparing a food product comprising a sugar wafer having a substantially water-free fat based confectionery filling which comprises providing the sugar wafer in a desired shape, introducing a substantially water-free fat-based confectionery in a molten mass upon or into the shaped sugar wafer, and *M4* allowing the confectionery mass to harden to form the food product.

11. (Amended) A process according to claim 10, wherein the sugar wafer is provided in the shape of the cone and the molten confectionery filling is introduced to at *B5* least partially fill the cone, with the cone acting as a handle to keep a user's hands clean during eating of the product and the product combining the pleasure and fun of eating an ice cream cone with the indulgence of a fat-based confection, wherein the molten confectionery filling includes a semi-solid or semi-liquid portion that is flowable to fill and conform to a part of the cone.

21. (Twice Amended) The process of claim 10, wherein the introducing comprises disposing molten mass into the shaped sugar wafer. *B6*

23. (Amended) A process for providing a food product which comprises: forming a sugar wafer in a desired shape; *D7* providing a substantially water-free fat-based confectionery in a molten mass upon or into the shaped sugar wafer so that a portion of the mass flows to conform to the shape of the sugar wafer; and solidifying the confectionery mass sufficiently to form a substantially water-free fat-based confectionery filling in a second desired shape that corresponds to the desired